

INFORMATION LETTER

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Top Award for Great Contribution to Science of Human Nutrition Is Made to E. J. Cameron of N.C.A.

Presentation of the Babcock-Hart Award, one of the top honors in the field of human nutrition, was made to Dr. Edwin J. Cameron, Director of the N.C.A. Washington Research Laboratory, at the annual convention of the Institute of Food Technologists in Los Angeles, June 29.

Sponsored jointly by The Nutrition Foundation and the Institute of Food Technologists, the award was made by Dr. Charles Glen King, Scientific Director of the Foundation and a leading figure in scientific and nutrition circles.

Due to illness, Dr. Cameron was unable to be present to receive the greatest honor of his distinguished career. C. A. Greenleaf, Assistant Director of the Laboratory, accepted the award for Dr. Cameron. The prize includes \$1,000 in cash, made possible by a grant of The Nutrition Foundation. Dr. R. W. Pilcher of the American Can Company delivered a "retrospection" on the career of Dr. Cameron.

The high award was voted to Dr. Cameron in part because of his work in heading a 12-year program of research carried on by several university and industry laboratories that has produced 45 original scientific contributions, the definitive textbook, *Canned Foods in Human Nutrition*, and a large number of other publications that have provided a body of information on the nutritive values of canned foods more extensive than that available on any other class of foods. This work is known as the National Canners Association-Can Manufacturers Institute Nutrition Program, and has been in operation since 1942.

The Babcock-Hart Award was established to honor Stephen M. Babcock, and Dr. Babcock's lifelong colleague in nutrition research, Edwin Bert Hart. A jury of nine selects the recipient, who must be a person distinguished by contributions to food technology resulting in improved public health through some aspect of nutrition or more nutritious food.

In presenting the award, Dr. King said:

"Recognition of Dr. Edwin Cameron's accomplishment by his election to receive the first Babcock-Hart

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Advance Copies of Article Featuring Canned Foods

A four-page brochure containing a preprint of a full-page picture feature in color that will appear in the July 25 issue of *Parade* magazine was mailed this week to all members of N.C.A. Copies also were sent to more than 1,500 canned food brokers through a special mailing arrangement with the National Food Brokers Association, and to over 1,200 wholesalers and retailers.

The feature is entitled "Pantry-Shelf Dinner" and is by Beth Merri-man, food editor of *Parade*. With recipes and illustrations it demonstrates various canned food combinations for gala meals. Mailing of the brochure to N.C.A. members was accompanied by a special covering letter by Miss Katherine R. Smith, Director of the Home Economics Division. The *Parade* food page helps sell canned foods' glamour and prestige plus their versatility, convenience, variety, year-round availability, quality and goodness, N.C.A. points out.

Circulation of *Parade* covers over 6,225,000 families in all of the 48 states. Dudley, Anderson & Yutzy, the agency assisting N.C.A. in the current promotion activities, prepared the brochure so that it lists the *Parade* markets, urges distributors to feature canned foods during the week of July 25 to July 31, and recommends retail tie-in with the theme of "fancy pantry meals."

Senate Committee To Meet July 7 to Study Farm Bill

The Senate Committee on Agriculture is scheduled to meet July 7 to consider the farm bill that it will recommend to the Senate.

The Committee then will have before it the bill, H.R. 9680, which was scheduled for passage by the House late yesterday, and the Senate bill, S.3052, on which the Committee held hearings.

S.3052 would authorize marketing orders on fruits and vegetables for processing. The Committee has agreed tentatively to recommend such a proposal to the Senate, with a proviso requiring assent of half of the processors by number and volume before a marketing order could be made effective.

The House-passed bill contains no such provision. The House Agriculture Committee eliminated that proposal from the bill submitted to it by the Administration.

The usual parliamentary procedure would call for the Senate Committee to study the House-passed bill and to approve it as is or to approve it with amendments.

The House-passed bill would prohibit the importation of certain fresh fruits and vegetables that do not comply with provisions of a marketing order regulating the same items. The fresh foods to which this provision would apply are tomatoes, avocados, limes, grapefruit, green peppers, Irish potatoes, cucumbers, or eggplants.

FDA Issues Order on Labeling Low-sodium Foods

The Food and Drug Administration has issued regulations pertaining to label statements on dietary foods.

The order requires statements on labels of dietary foods to declare the quantity of sodium in terms of milligrams of sodium in 100 grams of food and also to declare the number of milligrams of sodium in an average serving of the food.

The FDA order was approved by the Secretary of Health, Education,

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Dr. Esty Honored Posthumously

The late Dr. J. Russell Esty, Director of the N.C.A. Western Branch Laboratory, was posthumously honored by his alma mater, The University of Rhode Island, on June 14, when the honorary degree of Doctor of Science was conferred by President Carl R. Woodward. Mrs. Esty received the citation in her husband's name. The University had planned to confer the degree on the occasion of Dr. Esty's 40th graduation anniversary, and arrangements had been made prior to his sudden death, April 29.

Text of the citation which accompanied the posthumous award is as follows:

"James Russell Esty

"Born in Slatersville, Rhode Island, in 1893. After graduation from Woonsocket High School, he entered Rhode Island State College and was graduated with the degree of Bachelor of Science in Chemical Engineering in 1914. The necessity to accept odd jobs as janitor, waiter, and dishwasher, to meet his living expenses, did not keep him from excelling in numerous campus activities. During his senior year he was editor of *The Beacon*, and president of his class and of his fraternity. Subsequently, he enrolled for graduate study in bacteriology at Brown University, where he served as instructor and received the master's and doctor's degrees. Choosing industrial research, he joined the staff of the National Canners Association, and in time became Director of the Association's research laboratories in San Francisco, also a member of the faculty of the University of California.

"Recognizing Dr. Esty's varied role as scientist, food technologist, and Christian layman, the Board of Trustees sought to honor him on this fortieth anniversary of his graduation. He accepted with enthusiasm but was denied fulfillment. His death occurred suddenly on April 29. The University deeply regrets the loss of a loyal son, who combined the advancement of the frontiers of knowledge with accomplishment in the daily work of the world.

"In appreciation of Dr. Esty's distinguished career and his contributions to the public welfare, the Board of Trustees has directed me to announce the posthumous award of the honorary degree of Doctor of Science. Here today to receive the diploma and the citation in his name is his widowed companion of many years, Mrs. Marion York Esty, a member of the Class of 1917. It is with a feeling of deep respect that I hand them to her.

"June 14, 1954"

"President

Award to E. J. Cameron

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Award from the Institute of Food Technologists is especially timely. His scientific work on behalf of the public, to assure a food supply that is high in nutritive quality, low in cost, safe from risks of contamination, and convenient for year-round distribution and use, represents a notable achievement.

"Dr. Cameron's selection is also fortunate because his work illustrates so well the remarkable transition that has occurred during the past two decades within the food industry. Just as Professor Babcock's early pioneering work on simple chemical tests of food composition was followed by Professor Hart's great record in advancing the modern science of nutrition, leaders within the food industry are moving ahead rapidly to accomplish technical efficiency and the greatest possible protection of public health on a national and world-wide basis. The voluntary responsibility is dependent upon and safeguarded by a vigorous program of nutrition research and education of the public."

Dr. Berton S. Clark, president of the I.F.T., read a special message from Governor Goodwin J. Knight of California to President-elect Philip K. Bates at the award luncheon. Text of the Governor's congratulatory message is as follows:

"It is a pleasure to join in congratulating Dr. E. J. Cameron upon receiving the Babcock-Hart Award for his outstanding accomplishments in the field of food processing. The canning industry is of primary importance to the economy of our state, thanks to the knowledge and efforts of such men as Dr. Cameron. Please extend my best wishes to him together with my hope for a speedy recovery.

Sincerely,
Goodwin J. Knight,
Governor of California"

For over 30 years, Dr. Cameron has been identified with canning research and technology, and has contributed materially to the technology of food standards for both civilian and military use. His technical award address, "The Canning Industry Nutrition Program," was read in the general session of the I.F.T. convention, July 30, with Dr. L. E. Clifcorn of the Continental Can Co. presenting the paper in Dr. Cameron's absence.

With the participation of the I.F.T., a press conference was held by N.C.A. just preceding the award ceremony. Arrangements for the conference were handled by Herbert O. Nelson of the

San Francisco office of Dudley, Anderson & Yutzy, the agency employed by the Association to assist in the current Consumer and Trade Relations program. Representatives of the Los Angeles area press attended the conference. Principals who gave the reporters information about canned foods nutrition were: for N.C.A.—Mr. Greenleaf; Frank Lamb of the Western Branch Laboratory; Drs. Pilcher and Clifcorn of the Nutrition Executive Committee; for The Nutrition Foundation—Dr. King; for I.F.T.—Dr. B. S. Clark, president; Dr. Philip K. Bates, Carnation Company; and S. E. Linquist, United Drug Co., and chairman of the I.F.T. publicity committee.

The N.C.A. Information Division, Washington Research Laboratory, and DAY West Coast office collaborated in the preparation of press kit material. This included a general story of the award for news desks, special story for science writers, special for business pages, and special for food editors. Also the kit included a photo and biography of Dr. Cameron and copy of his Award address. Distribution was made to 100 metropolitan dailies, 23 science editors, all of the national wire services, news editors of 18 Southern California radio and TV stations, 87 food industry trade journals, 97 newspaper food editors, and 15 press syndicates. Each of these stories contained special references to canned foods nutrition.

In recognition of his selection for the Babcock-Hart Award, Dr. Cameron also was honored by *Food Packer* magazine, which featured him as "man of the month" in its June edition.

Canning Film Library

An N.C.A. "Canning Film Library" is being organized for use in the new N.C.A. Consumer and Trade Relations program. Telecasters will be provided with location films on the subject of canning and canning crops, derived from clips from this library.

To aid in establishing such a film library, it is requested that anyone who has a canning industry film send a copy to Dudley, Anderson & Yutzy, 551 Fifth Ave., New York 17, N. Y. DAY will clear with the producer and owner of each film for permission to clip.

1954 Cannery Directory Mailed to Members

The 1954 *Cannery Directory* was mailed this week to members of the N.C.A. and to others who have placed advance orders for copies. Each member firm receives one complimentary copy of the *Directory* and enjoys a special rate of \$1.00 per copy for additional copies requested. The standard paid rate charged non-members is \$2.50 per copy.

Complimentary copies are being sent to the state, regional and commodity association secretaries and to certain of the personnel of the can companies who had given assistance in compilation of the data. Special orders for members of the Canning Machinery and Supplies Association also were filled in the first mailings.

The *Directory* carries its usual departments: lists of cannery, giving headquarters address, plants and locations and products packed in each; an over-all commodity index; listings of the membership of the Canning Machinery and Supplies Association and the National Food Brokers Association; officers, Directors, committees and staff of the N.C.A.; and officers and business addresses of the state, regional and commodity cannery associations and of the distributor, supply and other associations.

Work on the compilation and preparation of the publication has been continuous in the Information Division since January when first data forms were sent out.

Stocks of Bulk Sauerkraut

The following report on bulk sauerkraut in cannery hands, which was compiled by the N.C.A. Division of Statistics, represents kraut cut from the 1953 crop of cabbage and consists of the bulk kraut on hand in vats and in cases of canned kraut converted to barrels, 10 cases to the barrel regardless of size.

	June 1, 1953	March 1, 1954	June 1, 1954
	(46-gallon barrels)		
Northeast.....	94,610	150,301	141,090
Midwest.....	47,396	172,785	137,652
South.....	7,702	7,909	11,760
West.....	6,872	17,032	12,926
U. S. Total.....	156,580	348,017	303,424

Northeast includes Conn., Md., Mass., N. Y., Pa. and Va. Midwest includes Ill., Ind., Mich., Minn., Ohio, and Wis. South includes Mo., Tenn., and Texas. West includes Colo., Ore., Utah, and Wash.

Wholesale Distributor Stocks of Canned Foods

The total quantity of the major canned fruits, vegetables and juices held by wholesale distributors on June 1 was slightly greater than the quantity held a year ago, according to a report by the Bureau of the Census, U. S. Department of Commerce.

Distributors' stocks of canned vegetables were lower, while their stocks of canned fruits and juices on June 1 were higher than a year ago. The comparison of current year stocks with those of a year ago is shown in the following table:

Wholesale Distributor Stocks of Specified Canned Foods			
(Including Warehouses of Retail Multiunit Organizations)			
Commodity	June 1, 1953	June 1, 1954	Percent change from 1953
	(thousands of actual cases)		
Beans, green and wax..	2,132	2,669	+25
Corn.....	4,669	4,221	-10
Peas.....	3,943	3,610	-8
Tomatoes.....	3,509	2,847	-19
Catsup and chili sauce.	n.a.	1,663
Applesauce.....	n.a.	1,200
Apricots.....	627	635	+1
Cherries, RSP.....	n.a.	481
Fruit cocktail*.....	1,183	1,436	+21
Peaches.....	2,929	2,790	-4
Pears.....	998	1,101	+10
Pineapple.....	1,815	1,919	+6
Citrus blends.....	566	681	+20
Grapefruit juice.....	957	1,307	+46
Orange juice.....	1,399	1,822	+30
Pineapple juice.....	1,152	1,155
Tomato juice ^b	2,486	2,568	+3

n.a. Not available. * Includes fruit for salad and mixed fruits (except citrus). ^b Includes vegetable juice combinations containing at least 70 percent tomato juice.

Distributors' stocks of canned fruits and vegetables showed less than the usual seasonal decline from April 1 to June 1. Declines were reported for all of the canned fruit and vegetable items and for two of the five juices (tomato and pineapple).

Stocks of canned vegetables in distributors' hands declined 11 percent from April to June this year, compared with a drop of 14 percent last year. Stocks of canned fruits declined 4 percent during the same period this year, compared with 13 percent in 1953. However, June 1 stocks of canned juices this year were 7 percent above the level on hand April 1, while a year ago they had declined 14 percent from April to June.

Juices primarily responsible for this situation were grapefruit, up 22 percent over April 1 stocks, and orange, showing stocks 24 percent higher in June than in April.

Canned Food Pack Statistics Bulletin Mailed

The annual N.C.A. bulletin of *Canned Food Pack Statistics* has been mailed to the industry.

For the first time, statistics on the packs of fruits and vegetables have been published in one bulletin. With a new format and larger and more modern type, the single booklet issued this year is a continuation of the series published in previous years as "Part I—Vegetables" and "Part II—Fruits."

The booklet, *Canned Food Pack Statistics, 1953*, incorporates data on 1953 packs into a historical reference, useful to cannery, allied industries, and government agencies.

The pack statistics give the industry's total production of each commodity by can size and principal states where packed, with comparisons with previous years. The information is compiled from data furnished by individual canners, members and non-members.

The new 60-page bulletin includes statistics on the packs of 34 fruits and 26 vegetables.

Additional copies may be obtained upon request to the N.C.A. Division of Statistics.

Durum Wheat

The durum wheat crop on June 1 was forecast by the Crop Reporting Board of USDA at 19 million bushels, compared with 13 million bushels produced last year and the average of 35½ million bushels.

Farmers reported their intentions in March to seed a much smaller acreage of durum wheat than in 1953. The Agricultural Marketing Service reported on June 30 that little information has become available that would indicate any significant shift from March intentions.

New Association Members

The following firms have been admitted to membership in the N.C.A. since May 8, 1954:

PETERSBURG SEAFOODS, INC., 2750 34th Ave., So., Seattle 44, Wash. Product—Salmon.
KLAWOCK PACKERS, 565 Colman Bldg., Seattle, Wash. Product—Salmon.

N.C.A. Protest on Article Leads to Newspaper Correction

An article in *The Philadelphia Evening Bulletin* of May 27 points out that canned foods production and per capita consumption are steadily on the increase. The article was run after protests had been registered by the N.C.A. about a previous statement in *The Bulletin* to the effect that "less foods come in cans today than formerly."

The N.C.A. supplied *The Bulletin* with statistical facts about canned foods production gains for the past 15 years:

1938—338,000,000 cases
1943—481,000,000 cases
1948—543,000,000 cases
1953—606,000,000 cases

The article went on to say that fluctuations occurred up and down between the indicated years, occasioned by abnormal situations. "A high production occurred in 1946, the first postwar year, brought about by pent-up demand of a public that had been subjected to wartime rationing of canned foods. There was a drop-off in 1953 from the previous year, created by lessening of military demand because of the Korean armistice. Each peak, or abnormal year, usually produces an adjusting decline the following year, but on the whole the curve of production is upward."

Department of Agriculture figures tracing per capita consumption gains for canned foods also were published in *The Bulletin* article, as follows:

1938—64 pounds per person
1943—68.3 pounds per person
1948—96.9 pounds per person
1953—102.2 pounds per person

Results from Radio Releases

Radio releases on various public service values of canned foods in recent weeks have been featured on important broadcasts.

The safety of canned foods in the event of atomic, bacteriological, or chemical warfare, which was emphasized in releases issued by the Information Division on the June 14 occasion of the national civil defense alert, was the subject of comment by Virginia Gale over station WGN, Chicago, and by Elinor Lee over station WTOP, Washington, D. C.

The nutritive values of canned foods were favorably presented by Frances Foley Gannon on the "City Food

Guide" program over station WNYC, New York.

In an interview over the same station on another program, "Headlines in Chemistry," Robert Cody of the American Chemical Society news service and Dr. Elmer L. Gaden, Jr. professor of chemical engineering at Columbia University, discussed various means of sterilizing and preserving foods. In the interview, among other comments, the statement was featured that "improved methods of canning offer the most attractive, economically and otherwise, possibilities for food preservation."

Article on Home Ec Program

The article describing the activities of the N.C.A. Home Economics Division, published in the 1953 issue of *Western Packaging Yearbook*, has been translated into Danish, by permission of the publisher, and appeared in the April issue of *Konserves*, trade journal of the food preservation industry of Denmark. The publication circulates in Denmark, Norway, Sweden, and Finland.

Raw Product Developments

The July issue of *Reader's Digest*, in an article entitled "Wizard of the Vegetable Patch" by Frank J. Taylor, details a number of raw products developments that have improved the strains used by canners. The projects reported were either initiated by the canning industry or had canner participation.

Among these are uniformity in color, size and shape of carrots; beets of uniform color and mildew-resistance; and straight, stringless snap beans.

In checking the accuracy of their statements and the facts in the article, editors of *The Digest* sought and received assistance of the N.C.A. Raw Products Research Bureau and Division of Statistics.

C&T Radio Release

The use of various canned foods for hot weather meals was stressed in a June 22 release to 65 broadcasters on women's radio programs with an estimated listening audience of 4 million. This is the latest radio release in the regular series being issued as part of the current N.C.A. Consumer and Trade Relations program.

Canner Tie-in to C&T Program

An outstanding example of a canner "tie-in" with the current N.C.A. Consumer and Trade Relations program was furnished this week by Knouse Foods Cooperative, Inc., Peach Glen, Pa.

This firm, in observance of its fifth anniversary, arranged for a special 16-page supplement in *The Gettysburg Times* of June 29, which contained a number of news and feature articles stressing the great contribution of the canning industry to the public. Some of the material prepared for the current promotion activity by the N.C.A. and Dudley, Anderson & Yutzey staffs was utilized in the supplement.

Among the features prominently displayed was an article by Grace M. White, food editor of *Family Circle* magazine, who attributed the growing popularity of canned foods to their quality, economy and convenience; a review of the safe, sanitary and efficient methods followed by apple and apple products canners by Executive Secretary Carlos Campbell of N.C.A.; a history and presentation of services by the Pennsylvania Canners Association by Jack Grey, secretary; an account of the organization and operations of the Processed Apples Institute, Inc. by Mabel Planley, director; and a report by President E. E. Willkie of the N.C.A. on the economic achievement of canners in keeping canned food prices stable while their major labor and material costs have increased.

Many other favorable comments lauding the performance and accomplishment of the canning industry are interspersed throughout the columns of the supplement. The Knouse Cooperative supplied copies of the supplement for mailing this week to members of the N.C.A. Board of Directors, Administrative Council, and Association committees.

Grades for Canned Beets

Notice is given in the *Federal Register* of June 30 that the Agricultural Marketing Service, USDA, proposes to amend U. S. standards for grades of canned beets so as to provide changes in drained weight recommendations and to add count ranges for different sizes of whole beets packed in No. 303 cans and No. 2½ jars.

Interested parties may submit views and comments on the proposed amendment to the AMS until November 1.

Labeling Low-sodium Foods

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and Welfare on June 25 and was published in the *Federal Register* of July 1.

In the announcement FDA states that it received no exceptions to the proposed order which had been published in the *Federal Register* of May 13.

The findings of fact and text of the proposed order were published in the INFORMATION LETTER of May 15. Following is the text of the final order:

1. In § 125.4 *Label statements relating to minerals*, paragraph (a) (2) is amended by changing the second sentence to read as follows: "Except in the case of foods subject to § 125.9, the quantity of food specified as required in this section shall be the quantity customarily or usually consumed during a period of one day, or a quantity reasonably suitable for and practicable of consumption within such period."

2. The following new section is added:

§ 125.9 *Label statements relating to certain foods used as a means of regulating the intake of sodium in dietary management.* If a food purports to be or is represented for special dietary use by man by reason of its use as a means of regulating the intake of sodium or salt (sodium chloride), the label shall bear a statement of the number of milligrams of sodium in 100 grams of the food and a statement of the number of milligrams of sodium in an average serving of the food. The average serving shall be expressed in terms of a convenient unit or units of such food or a convenient unit of measure that can be readily understood and utilized by purchasers of such food. For example, an average serving might be expressed in terms of a number of slices, cookies, wafers, etc., or in terms of cupfuls, tablespoonfuls, teaspoonfuls, etc.

FAS Administrator Appointed

William G. Lodwick, an Iowa farmer-lawyer-agricultural consultant, was appointed June 28 as Administrator of the USDA's Foreign Agricultural Service.

He was agricultural consultant to the U. S. military command in Germany, 1950-51; agricultural member of the Joint Brazil-U. S. Economic Development Commission in Rio de Janeiro, 1951-53; and agricultural adviser to the Government of Pakistan at Karachi, 1953.

Clayton E. Whipple will continue in his present position as Deputy Administrator.

N.C.A. Home Economist on Trip

Miss Katherine R. Smith, Director of N.C.A.'s Home Economics Division, left last week for San Francisco to attend two national conventions of home economists.

The Home Economists in Business will hold their annual conference July 3 to 5. The American Home Economics Association's annual convention begins July 6 and lasts through July 9. Meetings of the budget committee, executive board and other committees on which Miss Smith serves start their meetings July 1.

The home economics conventions are attended by state and city supervisors of home economics; home economics teachers in colleges, universities, high, junior high and elementary schools; home demonstration agents and extension leaders; editors of women's pages of newspapers and magazines; radio and television women; 4-H girls clubs, and other home economics student leaders. Home economists with many types of business organizations participate in the meetings.

In addition to attending the conventions, Miss Smith will hold conferences with food leaders in the San Francisco and Los Angeles areas.

Fishery Research Program

The President on July 1 signed legislation earmarking an amount equal to 30 percent of the gross receipts from duties collected under the customs laws on fishery products for transfer to the Secretary of Interior to finance fishery research.

The legislation authorizes the Secretary of Interior to spend \$3 million of such customs receipts each year "to promote the free flow of domestically produced fishery products in commerce by conducting a fishery educational service and fishery technological, biological and related research programs, the moneys so transferred to be also available for the purchase or other acquisition, construction, equipment, operation, and maintenance of vessels or other facilities necessary for conducting research as provided in this section, and (2) to develop and increase markets for fishery products of domestic origin, and (3) to conduct any biological, technological, or other research pertaining to American fisheries."

The legislation transfers these funds from the Secretary of Agriculture and is scheduled to end June 30, 1957.

Dr. Mahoney Reports Studies on Making Flavor Evaluations

Dr. C. H. Mahoney, Director of the N.C.A. Raw Products Research Bureau, presided at a session of the annual meeting of the Institute of Food Technologists dealing with "Flavor Changes in Foods as Influenced by Applied Chemicals."

He presented a report July 1 on "Studies Leading to the Development of a Standardized Procedure for Making Flavor Evaluations of Canned Foods Treated with Chemical Pesticides." As chairman of the session, he also introduced technical papers by personnel of the state experiment stations.

Dr. Mahoney's report covered the results by ten laboratories, nine of them in experiment stations, when a simplified standardized A.O.A.C. procedure was used for making subjective evaluations of possible flavor differences in canned foods which may be attributable to the application of pesticides to the growing crop.

The N.C.A. had been asked to assist in working out the problem of a standardized procedure by acting as clearing house for the dissemination of ideas and plans for developing such a procedure.

Canned Foods for VA

The Veterans Administration has invited sealed bids to furnish the following:

APRICOTS, DRYWEIGHT—8,250 dozen No. 303 cans, halved, unpeeled, Choice (Grade B), packed in water; complying with Federal Specifications Z-A-631a and Amendment 1, Style 1(a); f.o.b. origin or destination; or equivalent in No. 2½ or No. 2 cans. Bids due under S-2 by July 19.

APRICOTS—6,250 dozen No. 10 cans, halved, unpeeled, Choice (Grade B), in heavy syrup; complying with Federal Specification Z-A-631a and Amendment 1, Style 1(a); f.o.b. origin or destination; or equivalent in No. 2½ or No. 2 cans. Bids due under S-2 by July 19.

APRICOTS—1,500 dozen No. 10 cans, halved, peeled or unpeeled, solid pack (Grade D); without added water or syrup; complying with Federal Specification Z-A-631a and Amendment 1, Style 1(a or b); f.o.b. origin or destination; or equivalent in No. 2½ or No. 2 cans. Bids due under S-2 by July 19.

FIGS, KADOTA, DRYWEIGHT—4,000 dozen No. 303 cans, packed in water; complying with Federal Specification Z-F-351a, Type I, Choice (Grade B); f.o.b. origin or destination; or equivalent in No. 2 cans. Bids due under S-26 by July 19.

FIGS, KADOTA—4,800 dozen No. 10 cans, in heavy syrup; complying with Federal Specification Z-F-351a, Type I, Choice (Grade B); f.o.b. origin or destination; or equivalent in No. 2½ or No. 2 cans. Bids due under S-26 by July 19.

GREEN BEANS—19,250 dozen No. 10 cans, round or flat cut, Extra Standard (Grade B); complying with Federal Specification JJJ-B-151c, green variety, Type I, Style V, sizes 2, 3, 4, 5 or 6, or Type II, Style V, sizes 3, 4 or 5; f.o.b. origin or destination. Bids due under S-24 by July 26.

Technical Advisory Committee Studies Fruit Problems

The first meeting of the newly-organized Fruit Subcommittee of the N.C.A.'s Technical Advisory Committee was held on June 23 at Rochester, N.Y. to discuss industry-wide fruit problems which the committee felt were of direct interest to the fruit canners. Various projects were suggested, including the use of systemic chemicals or antibiotics to control bacterial diseases of tree fruits; pollination problems, especially with pears; studies on fruit maturity associated with storage problems and their influence on the yield and quality of the canned pack; fruit bud dormancy and rest period as related to time of bloom; objective measures for more accurately predicting maturity of fruits; and problems related to management and procurement at the local level.

The committee also discussed how to achieve these objectives through work with state associations and experiment stations and with agricultural committees of the state and regional associations. Information will be assembled on the present status of fruit projects now under way at experiment stations, and after the committee has had an opportunity to study this material carefully, it will draw up specific projects for consideration.

Export of Agricultural Surplus

Congress this week completed action and sent to the President the bill, S.2475, known as the Agricultural Trade Development and Assistance Act of 1954.

This legislation authorizes agreements with friendly nations to provide for the sale of surplus agricultural commodities for foreign currencies (see INFORMATION LETTER of June 19, page 227).

The legislation also authorizes the use of \$700 million to reimburse the Commodity Credit Corporation for its investment in any surplus commodities made available under the program.

The House on June 30 passed and sent to the Senate H.R. 9678, to be known as the Mutual Security Act of 1954.

This legislation would authorize appropriation of an additional \$500 million, under the foreign aid program, to finance the sale of surplus agricultural commodities, under the aid program, in a manner similar to "section 550" of the 1953 law.

Pesticide Residue Bill

The Senate Committee on Labor and Public Welfare has issued its report approving the Miller pesticide bill, which has already been passed by the House. The N.C.A. in its letter to the Committee approving this bill, H.R. 7125, stated that its endorsement was predicated on the understanding that the Committee report would make it clear that processed foods would not be subject to any residue tolerances established pursuant to this measure and would remain subject to Section 406 of the Federal Food, Drug, and Cosmetic Act, just as before amendment of the Act. The letter also asked that a statement be included in the report to the effect that processors would be considered "adversely affected" parties for the purposes of protesting any regulations. The report clarifies both of these points in the same manner as the report of the House Committee on Interstate and Foreign Commerce.

During the Senate Committee hearings the Commissioner of Food and Drugs, C. W. Crawford, suggested that the Committee might spell out the fact that dried fruits were not intended to be included within the definition of "raw agricultural commodities" to which the bill applies. The report specifically states that the bill would not apply to "sun-dried or artificially dehydrated fruits."

Trade Agreements Act

Congress this week completed action and sent to the President the bill, H.R. 9474, extending the reciprocal trade agreements program one year—through June 12, 1955.

The President is authorized to enter into trade agreements and to reduce the tariff on any article to no more than one-half of the rate in effect on January 1, 1945. The so-called "peril point" and "escape clause" provisions are retained.

The new legislation adds one limitation to the President's tariff-making authority. It prohibits a decrease in duty on "any article if the President finds that such reduction would threaten domestic production needed for projected national defense requirements."

The President, in a message to Congress on March 30, had requested a three-year extension of the trade agreements program and authority for new tariff cuts, in line with recommendations of the Randall Commission on Foreign Economic Policy.

However, the President said in May that he expects the House Committee on Ways and Means to hold extensive hearings late this year on the trade agreements program, so that its recommendations will be ready for the new Congress in January. The President indicated that a one-year extension of present law would suffice.

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